

[54] **PROCESS FOR THE PREPARATION OF A STABLE FOOD PRODUCT FROM LACTEAL COMPONENTS**

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[58] Field of Search ..... **426/334, 534, 573, 580, 426/582, 583, 586, 588, 657, 658, 512, 519, 520, 663, 581, 804, 654**

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[57] **ABSTRACT**

A process for the preparation of a stable food product from milk components, comprising the steps of mixing from about 20-40% by weight skim milk powder, from about 0-45% by weight butter fat, and from about 30-80% by weight water with from about 2-6% by weight of a mixture of salts comprising monosodium phosphate, sodium polyphosphate having about 70% P<sub>2</sub>O<sub>5</sub> and a cross-linked polyphosphate having a pH value of 2.9, in a proportion of approximately 3:4:2; heating the resulting mixture to a temperature of from about 50°-120° C., within about 2-20 minutes under agitation; and recovering the product. Also disclosed is a stable food product in accordance with this process.

**14 Claims, No Drawings**